

Record 17
CORRECTIVE ACTION REPORT

M.v Oriana Inspection Type: USPH Periodic Inspection Date of Inspection: 14th March 02					
Item No.	USPH No.	Description	Corrective Action	Responsible HOD	Action Complete
1.	33	Conservatory Buffet Line – the sealant at junction where the deck and cabinet meet was not easily cleanable.	Sealant to be replaced with USPH approved to enable better cleaning.	SEO	23.03.02
2.	22	Conservatory Dish-wash – the pressure gauge on the warewash machine was not working properly.	Gauge to be replaced	SEO	23.03.02
3.	37	Conservatory Dish-wash – condensation was noted on the deck-head above the final rinse area of the ware-wash machine.	The waste steam to be led further up into exhaust hood by means of stainless trunking to enable better extraction	SEO	23.03.02
4.	10	Spa – there were several noted bromine levels that were below the proper bromine levels (4 – 10 PPM). There needs to be some notation as to what was done when levels were below allowable levels.	Further instruction given	SEO	18.03.02
5.	5	Medical – currently the ship does not ask new crewmembers if they have had three or more loose stools in 24-hours, 3 days prior to their arrival onboard ship.	EHC/Training Department/Deputy F&B Manager to reiterate need to report illness during crew hygiene training	EHC/Hotel Services Training	Ongoing
6.	16	Food Service General – it is recommended that un-pasteurised juice be added to the foods list in the consumer advisory. Un-pasteurised juice that has not been otherwise treated to reduce the number of harmful bacteria should be labelled as such.	Only pasteurised juices are purchased for use on board	EHC & Purchasing	Ongoing
7.	16	<p>Food Service General - provide a better description of the flow of foods in the same time as a control policy. There were a number of hot foods not listed in the log sheets when time was used as a control. The policy did not state that time was to be used for all hot foods. The cold shell eggs used to make boiled eggs were not listed in the log sheets for time as a control.</p> <p>The vessel was monitoring the air temperature of the refrigerators rather than the temperature of the foods. All temperatures checked during the inspection at or below 41oC in the refrigeration units.</p> <p>The blast chiller procedures stated that 4hrs were allowed to chill hot foods to 41oC rather than the two-stage method described in the operational policy (FSP).</p>	Company Food Safety Policy altered to clarify the food service issues raised. Blast Chilling procedure amended.	EHC	03.03.02
8.	19	Main Galley Coffee Pantry - The tea bag removal tongs were kept in a sanitise solution.	Restaurant Managers instructed that sanitise solution is not required as long as tongs are kept on a clean sanitised surface.	SNR F&B MGR	15.03.02
9.	20	Hot Galley & Crew Galley – corrosion was noted inside the ovens.	Metal plates to be removed and cleaned properly	SEO	17.03.02
10.	20	Hot Galley – slotted fasteners were noted inside the microwave oven on the fan blade shield.	Slotted fasteners to remove and manufacturers approved fitting reinstated.	SEO	19.03.02

11.	20	Oriental-side Ice Machine – tape was used to repair a cracked plastic chute in the upper compartment of the right ice machine.	New chutes to order to replace	SEO	02.04.02
12.	21	Pastry – there were two missing fasteners on the right support panel of the left kettle.	Replace missing fasteners	SEO	23.03.02
13.	21	Pastry – a small gap with exposed insulation was noted over the top compartment of the stack ovens.	Cover to re-secure where it had dropped.	SEO	02.04.02
14.	36	Pastry – several of the oven lights were out of order.	Bulbs to be changed.	SETO	16.03.02
15.	28	Pot Wash-main & Crew Galley's – a few items were not stored covered or inverted.	Deputy F&B Manager instructed team to inverted clean equipment to protect from contamination.	SNR F&B MGR	15.03.02
16.	31	Main Galley-Cleaning Locker – an unlabelled spray bottle of cleanser was noted in the cleaning locker.	Snr. F&B Mgr instructed HOD's to store all chemicals comply with FSP, COSHH and 'Hazardous Goods Register' guidelines.	SNR F&B MGR	15.03.02
17.	22	Main Dishwash/Glasswash – the final rinse pressure at the dish-wash machine was noted to be greater than 50 PSI.	Water pressure regulator to overhaul and pressure to set @ 20psi	SEO	23.03.02
18.	37	Main Dishwash/Glasswash – condensation was noted on the deck-head near the glass-wash unit. A longer curtain might help reduce the amount of condensate as would increasing the draw rate on the ventilation system.	The waste steam to be led further up into exhaust hood by means of stainless trunking to enable better extraction.	SEO	23.03.02
19.	20	Crew Galley-Dishwash – the final rinse pressure at the dishwash machine was noted to be greater than 50 PSI.	Water pressure regulator to overhaul and pressure to set @ 20psi	SEO	23.03.02
20.	27	Crew Mess – drink residue was noted in the technical space of the forward juice dispenser.	Machine to dismantle to aid better cleaning.	SEO	23.03.02
21.	33	Crew Mess – soft sealant was noted around the deck buffet junction at the central buffet station.	To be replaced	SEO	19.03.02
22.	29	Officer's Mess Bar – when the bar was open for service the bartender must pass through a closed door for hand washing.	BSM instructed staff to keep door open when in service.	SNR F&B MGR	15.03.02
23.	21	Peninsular Dining Room – the area to the right of the port entrance wait station was noted to have damaged veneer.	Old veneer to replace with new	SEO	18.03.02
24.	33	Provisions-vegetable Walk-in – the doorframe is damaged.	The damaged frame to repair	SEO	23.03.02
25.	21	Provisions-vegetable Preparation – the area around the doors for the potato peeler chutes was difficult to clean.	New seals to fit	SEO	15.03.02